

IN THE CLAIMS

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1. (Canceled) A composition comprising at least one transglutaminase and at least one compound which can suppress transglutaminase activity.

2. (Canceled) The composition of Claim 1, wherein said compound is an organic salt or inorganic salt.

3. (Canceled) The composition of Claim 1, wherein said compound is anserine or carnosine.

4. (Canceled) The composition of Claim 1, wherein said compound is an ammonium salt.

5. (Canceled) The composition of Claim 4, wherein said ammonium salt is selected from the group consisting of ammonium chloride, ammonium carbonate, ammonium hydrogen carbonate, ammonium aluminum sulfate, ammonium iron citrate, ammonium persulfate, ammonium sulfate, diammonium hydrogen phosphate and ammonium dihydrogen phosphate.

6. (Canceled) The composition of Claim 5, wherein said ammonium salt is ammonium chloride.

7. (Currently Amended) A pickle solution comprising at least one protein, at least one transglutaminase, ~~at least one compound~~ <sup>0.5</sup> an ammonium salt in an amount of from 0.001 mol/liter to 0.1 mol/liter ~~which can suppress transglutaminase activity~~, and water.

8. (Canceled) The pickle solution of Claim 7, wherein said compound is an organic salt or inorganic salt.

9. (Canceled) The pickle solution of Claim 7, wherein said compound is anserine or carnosine.

10. (Canceled) The pickle solution of Claim 7, wherein said compound is an ammonium salt.

11. (Currently Amended) The pickle solution of Claim ~~10~~ 7, wherein said ammonium salt is selected from the group consisting of ammonium chloride, ammonium carbonate, ammonium hydrogen carbonate, ammonium aluminum sulfate, ammonium iron citrate, ammonium persulfate, ammonium sulfate, diammonium hydrogen phosphate and ammonium dihydrogen phosphate.

12. (Currently Amended) The pickle solution of Claim ~~11~~ 7, wherein said ammonium salt is ammonium chloride.

13. (Canceled) The pickle solution of Claim 7, wherein said transglutaminase is in an amount from 20U to 1,000 U/liter of pickle solution.

14. (Canceled) The pickle solution of Claim 10, wherein the ammonium salt is in an amount of from 0.001 mol/liter to 0.2 mol/liter.

15. (Canceled) The pickle solution of Claim 11, wherein the ammonium salt is in an amount of from 0.001 mo/liter to 0.1 mol/liter.

16. (Original) The pickle solution of Claim 7, wherein said protein is selected from the group consisting of soybean protein, casein, egg white protein, whey protein, gelatin, collagen and plasma protein.

17. (Currently Amended) A method of making the pickle solution of Claim 7, comprising:

mixing the protein, and ~~the compound which suppresses the activity of~~  
~~transglutaminase~~ <sup>α, ε</sup> from 0.001 mol/liter to 0.1 mol/liter ammonium salt in water; and  
adding the transglutaminase.

18. (Original) The method of Claim 17, wherein after said adding, the pickle solution is stored for a period of one to four days.

19. (Original) A method of making a processed meat comprising adding the pickle solution of Claim 7 to a meat.

20. (Original) The method of Claim 19, wherein said adding comprises immersing the meat into said pickle solution.

21. (Original) The method of Claim 19, wherein said adding comprises injecting said pickle into said meat.

22. (Original) A processed meat obtained by the process of Claim 19.

23. (New) A method of making the pickle solution of Claim 11, comprising:  
mixing the protein, and from 0.001 mol/liter to 0.1 mol/liter ammonium salt in water;  
and

adding the transglutaminase.

24. (New) The method of Claim 23, wherein after said adding, the pickle solution is stored for a period of one to four days.

25. (New) A method of making a processed meat comprising adding the pickle solution of Claim 11 to a meat.

26. (New) The method of Claim 25, wherein said adding comprises immersing the meat into said pickle solution.

27. (New) The method of Claim 25, wherein said adding comprises injecting said pickle into said meat.

28. (New) A processed meat obtained by the process of Claim 25.

29. (New) A method of making the pickle solution of Claim 12, comprising:

mixing the protein, and from 0.001 mol/liter to 0.1 mol/liter ammonium salt in water; and adding the transglutaminase.

30. (New) The method of Claim 29, wherein after said adding, the pickle solution is stored for a period of one to four days.

31. (New) A method of making a processed meat comprising adding the pickle solution of Claim 12 to a meat.

32. (New) The method of Claim 31, wherein said adding comprises immersing the meat into said pickle solution.

33. (New) The method of Claim 31, wherein said adding comprises injecting said pickle into said meat.

34. (New) A processed meat obtained by the process of Claim 31.

35. (New) A method of making the pickle solution of Claim 16, comprising:  
mixing the protein, and from 0.001 mol/liter to 0.1 mol/liter ammonium salt in water; and adding the transglutaminase.

36. (New) The method of Claim 35, wherein after said adding, the pickle solution is stored for a period of one to four days.

37. (New) A method of making a processed meat comprising adding the pickle solution of Claim 16 to a meat.

38. (New) The method of Claim 37, wherein said adding comprises immersing the meat into said pickle solution.

39. (New) The method of Claim 37, wherein said adding comprises injecting said pickle into said meat.

40. (New) A processed meat obtained by the process of Claim 37.